

## Flat Roof Manor Merlot 2010

Colour: Dark Ruby.

Bouquet: A combination of raspberry, prunes and spices with delicate undertones of vanilla oak.

Taste: Fruity with berries, dried fruit and spices with slight tannins and a pleasant, lingering aftertaste.

Savour on its own or with red meat, pasta or pizza.

**variety** : Merlot | 100% Merlot

**winery** : Flat Roof Manor

**winemaker** : Estelle Lourens

**wine of origin** : Stellenbosch

**analysis** : alc : 14.38 % vol   rs : 2.80 g/l   pH : 3.63   ta : 5.70 g/l

**type** : Red   **style** : Dry   **taste** : Fruity   **wooded**

**pack** : Bottle   **closure** : Screwcap

**ageing** : Ready to drink now, but with further cellaring, the wine will gain in complexity and character.

**in the vineyard** : Background

The Flat Roof Manor screwcap range derives its name from the 18th century townhouse at the winery, where winemaker Estelle Lourens is based. One of just three two-storied neoclassical houses in this style at the Cape, it is thought to have been designed by the eminent architect Michel Thibault. It was completed in 1788.

The label depicts the detailing of the flat-topped roof and features a cat that, according to local legend, stayed long after the original owners had moved on, to lap up the sun on the parapet.

Uitkyk Estate comprises 600ha with 160ha under vines. Cultivars planted on the estate include Chardonnay, Sémillon, Chenin Blanc, Viognier, Pinot Grigio, Cabernet Sauvignon, Merlot, Shiraz, Pinotage, Sangiovese, Mourvèdre, Petit Verdot and Pinot Noir.

**Vineyards**

Grapes were sourced from three different vineyards in the acclaimed Stellenbosch region, situated some 250 to 300 m above sea level. Trellised on a four-wire system, the vines received supplementary irrigation towards the end of January 2010 and yielded 5 to 8 tons per hectare.

*Viticulturist: Eben Archer*

**about the harvest**: The grapes were harvested by hand at 24.5° - 25.5° Balling in the first week of March.

**in the cellar** : Fermentation took place in a combination of rotation tanks and open fermenters at 26° to 28°C until dry, using pure yeast cultures, and was completed in five to eight days. After a two-week period of maceration on the skins, the wine was transferred to stainless steel tanks to complete malolactic fermentation. Thereafter the wine was transferred to 300-litre barrels (4% new, the rest older barrels of which 90% French oak) to mature for 10 months. Bottling took place in January 2011.

